

Restaurant and Food Industry

Best Management Practices

These best management practices (BMPs) apply to all bakeries, food distributors, grocery stores and restaurants within the City of Eureka.

Restaurants and food establishments may not be aware of activities that could negatively impact our marine environment. The byproducts of food-related businesses can harm the ocean and sea life if they enter the storm drain system. Food businesses can cause harm by putting food waste in leaky dumpsters, not cleaning up outdoor food or chemical spills, or by washing outdoor spills into the storm drain system. Other routine activities such as cleaning oily vents and operating and maintaining delivery trucks are sources of pollution, unless proper precautions are taken. When it rains, motor oil that has dripped onto parking lots from business and customer vehicles is washed into the ocean via the storm drain system.

Oil and grease that makes its way into the ocean can clog fish gills and block oxygen from entering the water. And, toxins found in oven and floor cleaners can, in high concentrations, harm aquatic life.

Here are a few simple practices you can follow to assure a healthy environment for both your business and our local waterways:



Recycle Grease and Oil Don't pour it into sinks, floor drains, or onto a parking lot or street. Pouring grease and food scraps down the sink increases the likelihood of clogging pipes and backing up your sewer.

For information on installing a grease interceptor in your business please call (707)441-4184.

Pour Washwater into a Janitorial or Mop Sink Don't pour it out onto a parking lot, alley, sidewalk or street.



Use Dry Methods for Spill Cleanup (sweeping, cat litter, etc.)
Don't hose down spills.

Keep Dumpster Area Clean and Lid Closed
Don't fill it with liquid waste or hose it out.



Clean Floor Mats, Filters and Garbage Cans in a Mop Sink, or Floor Drain
Don't wash them in a parking lot, alley, sidewalk or street.

Minimize Wastes

- Use non-disposable products. Serve food on ceramic dishware rather than paper, plastic or Styrofoam. Use cloth napkins rather than paper ones. If you must use disposable products, use paper instead of Styrofoam.
- Buy the least toxic products available.
- Look for "nontoxic," "non-petroleum based," "free of ammonia, phosphates, dye or perfume," or "readily biodegradable" on the label.
- Avoid chlorinated compounds, petroleum distillates, phenols and formaldehyde.
- Use water-based products.
- Look for and use "recycled" and "recyclable" containers.

Employee & Client Education

Employees can help prevent pollution when you include water quality training in employee orientation and reviews. Promote these Best Management Practices (BMPs):

- Storage containers should be regularly inspected and kept in good condition.
- Place materials inside rigid, durable, water- tight and rodent-proof containers with tight fitting covers.
- Store materials inside a building or build a covered area that is paved and designed to prevent runoff from entering storm drains.
- Place plastic sheeting over materials or containers and secure the cover with ties and weighted objects. (Not appropriate for storing liquids).

Post BMPs Where Employees and Customers Can See Them

Showing customers you protect the ocean is good public relations.

BMP information courtesy of City of Los Angeles' Storm Water Program

For more information call
(707)441-4184

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